

EVERCLAR EXTREME

FINING AGENT FOR JUICES WITH A HIGH COLLOIDAL CONTENT



CHARACTERISTICS

EVERCLAR EXTREME is a newly conceived preparation capable of solving, in a single treatment, various problems related to the stabilization and improvement of the shelf-life of wines obtained from juices with high colloid content and difficult to clarify, such as second presses.

EVERCLAR EXTREME it allows to obtain organoleptically balanced, fruity and stable wines even in the presence of juices obtained from overripe grapes or affected by Botrytis.

APPLICATIONS

In white and rosé juices: to reduce oxidase enzymes, regulate the Optical Density (D.O.), provide compact sediments, facilitate racking and improve organoleptic stability.

In white wines: to adsorb excess catechins and leucoanthocyanins, reduce protein instability, make wine more filterable and improve the organoleptic profile.

MODE OF USE AND DOSES

Dissolve EVERCLAR EXTREME in cold water in a ratio between 1:10 and 1:20, preferably with suitable agitators. Leave to swell for a few hours, mix again and slowly add the solution to the mass, keeping it stirred.

Doses: 20-50 g/hl in juices or wine, (up to 100 g/hl in very difficult conditions).

COMPOSITION

Very pure Montmorillonite, selected gelatin, synthetic polymers, specific carbons for oenological use.

PACKAGING

Bags of 15 kg

DL

This is a product not considered dangerous therefore does not require MSDS.

EVER S.r.l.

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Company with quality management system certified ISO 9001-2008 certificate N. IT06 / 0451.

Research, development, production and marketing of adjuvants and additives for food and beverage industries. EA Sector: 03.